

# Weizen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (51.9%)	80 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.8%)	79 %	130
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile